Jambalaya

3 tbsp. margarine
1 lb. rice, uncooked
1 tbsp. chili powder
¼ tsp. salt
1 ea. onion, diced
1 ea. green bell pepper, diced
1 ea. red bell pepper, diced
¼ tsp. parsley flakes, chopped
½ lb. imitation crab, chopped
½ lb. shrimp
¼ lb. anoduille sausage
½ lb. diced boneless, skinless chicken
2 cloves garlic, freshly minced
¼ tsp. thyme, dried
¼ tsp. cayenne pepper
¼ tsp. oregano, dried
¼ tsp. gumbo file
4¼ cups chicken stock

Melt margarine in large pot. Saute chicken until about half done. Add garlic, onions, and bell peppers and saute until tender. Add shrimp; cook until about half done. Add rice and seasonings, stirring until rice is well coated with seasonings. Add stock, sausage, and imitation crab and stir well. Cover pot and cook over low heat until rice is tender, stirring occasionally. Serve with a creole sauce and chopped green onions.

Yield: 10 Servings

Enjoy!

Your pal,
Mickey Mouse